

# Salsa Verde

Servings: 34

*Source: New Best Cookbook p. 415*

## Ingredients

- 1 Large Slice White Sandwich Bread
- ½ cup Extra-Virgin Olive Oil
- 2 tablespoons Juice From 1 Lemon
- 2 cups Lightly Packed Fresh Parsley Leaves
- 2 Medium Anchovy Fillets
- 2 tablespoons Capers, drained
- 1 Small Garlic Clove, Minced Or Pressed, About ½ Tsp
- ⅛ teaspoon Salt

## Method

1. Toast the bread in a toaster at a low setting until the surface is dry but not browned, about 15 seconds. Cut the bread into rough ½ inch pieces (you should have about ½ cup).
2. Process the bread pieces, oil, and lemon juice in a food processor fitted with the steel blade until smooth, about 10 seconds. Add the parsley, anchovies, capers, garlic, and salt. Pulse until the mixture is finely chopped (the mixture should not be smooth), about five 1-second pulses, scraping down the bowl with a rubber spatula after 3 pulses. Transfer the mixture to a small bowl and serve.

## Notes

Missing caper unit pulled from <https://www.americastestkitchen.com/recipes/86-salsa-verde> on 2026-07-26.